



DOMAINES LEFLAIVE

2022 AUXEY-DURESSES

WINERY

Domaines Leflaive represents an extension of Domaine Leflaive in the Mâcaonnais region to explore the family's extensive vineyard holdings which are either owned or leased long term through the family's close knit relationships in the region. The vineyards are all certified Organic and Biodynamic, and the family directly handles all work in the vineyards, harvest, as well as the wines vinification in the Domains cellar in Puligny-Montrachet.

WINE

In the Côte de Beaune area, just north west of Meursault, Auxey Duresses lies in an east-west valley where most of the vineyard will have soil composed of marl and limestone. The vineyard sits a little higher in altitude than its neighbors in Meursault, which create more restrained wine. The 2022 Auxey-Duresses Blanc comes from purchased grapes that are farmed biodynamically and certified, which is why it is labeled Leflaive & Associés instead of Domaine Leflaive.

VINEYARDS

1.28 ha of Biodynamically farmed vines located in Auxey Duresses in the hamlet of Melin. The family works with long term agreement; the plots are owned by members of the family or long-time friends of the family.

VINTAGE NOTES

The 2022 vintage was ultimately an excellent surprise for all the winegrowers in Burgundy, in quantity and above all in quality. The hot, even scorching summer that

we experienced made us wonder about how our vines would react. It is clear that they adapted very well, which allows us to be optimistic about this 2022 vintage. The weather was nice and warm in the first half of July, then hot with a heat wave on July 19 and 20. Fortunately the morning temperatures remained below 20°C. We experienced a third heat wave from August 1-4. From August 14, the weather became milder again with small daily rains which allowed the vegetation to finish its maturity.

We began the harvest on August 25, which exactly met our expectations, allowing us to accelerate the harvest while allowing long pressings, beneficial for the quality of the musts.

WINEMAKING

Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine. Aged 12 months in oak (20% new) then 6 months in stainless steel vat before bottling.

TASTING NOTES

Domaine Leflaive Auxey-Duresses offers a lovely nose, both lemony and rich, with a touch of fresh almond and a palate which offers medium concentration, fuller than the lighter Puligny style, a light richness and good length. Beautifully balanced and from a region that is gaining quite a following.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune
Appellation: Auxey-Duresses, AOC
Plot: 1.28 ha
Vine Age: Planted 1950-1990
Soil: Calcareous clay
Certifications: Organic - Ecocert 1992;
Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
Aging: 12 months in French oak barrels, 15% new, then 6 months in stainless steel

TECHNICAL DETAILS

Alcohol: 12.5%